

# Starters

All Prices in GBP  
(V) – Suitable for Vegetarians

## APPETISERS

2 Popadoms	1.80	Mango Chutney	or Mix Pickle	1.50
Spiced Onions	1.50	Mint Raita Yoghurt	or Side Salad	2.50

## PAKORAS

Vegetable (V)	3.25	Fish	4.25
Mushroom (V)	3.25	Chicken	3.95
Mixed ( <i>Chicken, Veg &amp; Mushrooms</i> )	3.95	Haggis	3.95
Chicken Tikka	3.95	Mushroom Bombs	3.95
Onion Bhaji Rings (V)	3.25	<i>(mushroom, stuffed with spicy keema deep fried in spicy batter)</i>	

## COMBO STARTERS TO SHARE *(minimum 2 sharing)*

Vegetarian Platter (V)	<i>(Vegetarian Pakoras, Savouries &amp; Mushroom Poori)</i>	3.75 per head
Chefs Mixed Platter	<i>(Mixed Pakoras, Mixed Tantalisers &amp; Chicken Poori)</i>	4.75 per head
Mixed Tikka Platter	<i>(Chicken &amp; Lamb Tikka, Chicken Chatt &amp; Seekh Kebab)</i>	4.95 per head

## TANDOORI TANTALISERS

Lamb Tikka	3.95	Chicken Chatt	3.60
Chicken Tikka	3.95	Seekh Kebab	3.95
Shami Kebab	3.60	Chicken Tandoori	4.95
<i>(spicy minced chicken)</i>		<i>(on the bone)</i>	

## SAMOSA'S, & SAVOURIES

Spiced Mushrooms (V)	3.25	Keema Samosa <i>(spiced mince)</i>	3.95
Vegetable Samosa (V)	3.50	Spicy Prawns	3.95

## POORI SELECTION

Spicy Original (V)	3.95
Sweet & Sour (V)	3.95

*Available in Chicken, Prawn,, Aloo Channa or Keema*

## CHILLIES SELECTION

Chicken	4.25
Fish	4.25

*Chillies are a mouth-watering traditional starter exclusive to Café Spice, slow cooking of fresh garlic, onions, peppers, lemon juice & chillies Mmmmm....*



**CHILLI'S** - Chilli peppers have been a part of the human diet in the Americas since at least 7500 BC.

They were quickly incorporated into the local cuisines. Indian cooking has multiple uses for chillies, from snacks like bhaji where the chillies are dipped in batter and fried to vindaloo.

Chillies are dried, roasted and salted as a side dish for rice varieties such as Daal Rice (rice with lentils).

# Main Meals

## POPULAR INDIAN COLLECTION - 6.95

All our popular dishes are prepared with tender chicken breast, tender lamb or vegetarian, Beef or Prawn at 0.50p extra, Chicken or Lamb Tikka at 1.20 extra & King Prawn at 3.50 extra. Strengths: Madras 0.50 extra, Vindaloo 0.75 extra, Phall 1.00 extra

### Curry

*(Old Favourite)*

### Rogan Josh

*(Cooked with fresh tomatoes, paprika & methi)*

### Dhansak

*(A lentil based parsee dish)*

### Patia

*(A sweet & sour dish originating in Persia)*

### Bhoona

*(A thick sauce prepared in methi & tomatoes)*

### Dopiazza

*(Means 2 onions – cooked thoroughly with onions & tomatoes))*

### Punjabi Masala

*(Cooked with fresh capsicums, Punjabi spices and a hint of yoghurt)*



**GARAM MASALA** - Garam Masala often differs according to region. There are a variety of garam masalas you will find in India. Some common ingredients are black & white peppercorns, cloves, bay leaves, long pepper (also known as pippali), black cumin (known as shahi jeera), cumin seeds, cinnamon, black & brown & green cardamom, nutmeg, mace, and star anise, coriander seeds.

## CREAMY KORMA SELECTION - 7.75

All our Korma dishes are prepared with tender chicken breast, tender lamb or vegetarian, Beef or Prawn at 0.50p extra, Chicken or Lamb Tikka at 1.20 extra & King Prawn at 3.50 extra

### Rogan

*(A mild flavoured dish prepared with coconut cream)*

### Garlic

*(Laced with fresh garlic ..... A staff favourite)*

### Kashmiri Korma

*(Prepared in yoghurt & cream with pineapple, mangoes or both)*

### Shakuti

*(A mild/ medium creamy dish prepared with sliced peppers & red chillis)*



**TURMERIC** - In Ayurvedic practices, turmeric is thought to have many medicinal properties. It is currently being investigated for possible benefits in Alzheimer's disease, cancer and liver disorders. It is only in recent years that Western scientists have increasingly recognised the medicinal properties of turmeric. The U.S. National Institutes of Health had four clinical trials underway to study curcumin treatment for pancreatic cancer, multiple myeloma, Alzheimer's, and colorectal cancer.

# Vegetarian Dishes

*Please note all our vegetarian dishes are carefully prepared and the utmost attention is given prior to the preparation of the dishes to make sure all utensils are cleaned thoroughly and are meat product free.*

## **VEGETARIAN SELECTION - 6.95**

*(vegetarian dishes may be served as a side dish for £1.00 less than the marked price)*

### **Makhani Tomato Paneer**

*(Indian style cottage cheese simmered in a rich tomato based sauce)*

### **Sabzi Bhaji**

*(Mixed vegetables cooked through onions & peppers)*

### **Paneer Bhoona**

*(Indian style cottage cheese prepared in a thick methi & tomato sauce)*

### **Bindi Bhaji**

*(A delicious dish originating from north west India consisting of okra, onions, tomatoes and chefs own spices)*

### **Mattar Paneer**

*(Fresh ginger, tomatoes, paneer and green peas are the ingredients for this excellent dish with a touch of coriander)*

### **Mushroom Bhaji**

*(A lovely thick sauce cooked with spiced mushrooms, onions, coriander and our chefs selection of spices)*

### **Kabli Channa**

*(Chick peas in a thick Punjabi herb sauce with capsicums)*

### **Aloo Gobi**

*(Potatoes & cauliflower cooked the Punjabi way)*

### **Aloo Saag**

*(Potatoes & spinach cooked the Punjabi way)*

### **Tarka Daal**

*(Lentils in garlic, freshly grated ginger and topped off with spicy tomato and spicy paprika)*



**JEERA** - Superstition during the Middle Ages cited that cumin kept lovers from wandering. It was believed that a happy life awaited the bride & groom who carried cumin seed throughout the wedding ceremony.

Cumin is also said to help in treatment of the common cold, when added to hot milk and consumed. Cumin seeds are a good source of iron that aids transports of oxygen from the lungs to all body cells and helps in keeping your immune system healthy.

Cumin seeds have traditionally been noted to be of benefit to the digestive system, and scientific research is beginning to bear out cumin's age-old reputation. Research has shown that cumin may stimulate the secretion of pancreatic enzymes, compounds necessary for proper digestion and nutrient assimilation and may also have anti-carcinogenic properties.



**PARSEE** - An Aromatic Dish prepared in Garlic, Warm spices and Crushed Jeera combined with Today's Prepared Vegetables.

# Café Spice House Specialities

*The following dishes are highly recommended by the Chef & our regular clientele  
These dishes show off the abilities of our chef*

## CAFÉ SPICE CONNOISSEUR SELECTION

- 8.95

*All the dishes below are prepared with chicken breast, lamb or mixed vegetables, Beef or Prawn at 0.50p extra, & King Prawn at 3.50 extra*

### Jalfrezi

*(Fresh ginger, sliced capsicums & onions garnished with  
Fresh coriander & tomatoes. An old favourite)*

### Butter Masala

*(Cooked with garlic butter, onions, green chillies with a hint of  
fresh cream just to cool the taste buds..... nice )*

### Tikka Garam Masala

*(Garlic butter, green chillies & a blend of warm spices giving an  
Excellent dish with a bit of a bite)*

### Karahi Gosht

*(Spinach fried in a Karahi with tender lamb in onions and exotic  
spices, definitely a must try for a different lamb dish)*

### South Indian Garlic Chilli

*(Barbequed meat of your choice with fresh green chilli, fresh garlic  
& ginger with a hint of coriander)*

### Pasanda

*(Tikka style meat in ground pistachios, ground coconut & flaked  
almonds )*

### Balti

*(Tikka meat of your choice cooked with garlic, ginger, chick peas  
Mix pickle, onions and a touch of Punjabi Masala)*

### Tikka Masala

*(Tikka style meat simmered in cream & yoghurt sauce giving an  
Excellent mild dish)*

### Jaipuri

*(Mushrooms, capsicums & onions garnished in fresh ground spices  
& herbs in a medium strength bhoona sauce)*

### Tikka Bhoona

*(Tikka from the Tandoor cut to bite size chunks cooked in a  
bhoona sauce until thickened)*

### Shahi Delicacy

*(A very popular dish consisting of ground nuts, cashew nuts &  
ginger almonds cooked with fresh cream & raisins)*

### Ambala

*(Tikka style meat prepared in fried onions with fresh garlic,  
& a hint of sweet & sour flavour..... Delicious )*

### Tikka Chasni

*(A rich & tangy sweet & sour dish prepared in fresh cream  
& yoghurt)*

### Pardesi

*(Tikka pieces cooked in ground ginger, fresh chilli, fresh onion,  
coriander, spinach & aromatic spices)*

### Masaladar

*(A dish with a little bit of a bite in a tasty tangy sauce with capsicums,  
Onions & green chillies, very pleasing to the palate)*

### Keema Hot Pot

*(Spicy mince with fresh herbs, green chillies, peas & Punjabi  
spices cooked with paprika...)*

### Karahi

*(meat of your choice cooked in tomatoes, capsicums, peppers & onion  
garnished in fresh coriander)*

### Biryani

*(Prepared with basmati pilau rice, cooked in ghee, Punjabi  
spices & herbs served with a curry sauce)*

### Garlic Peppered Chicken

*(Garlic, Peppers, Onions & Chillies in a unique hot pepper sauce....  
**Not for the faint hearted!**)*

### Lamb Desi

*(Spring onions, spinach, green chilli and a hint of mint leaves  
giving an aromatic base cooked with tender lamb pieces)*

### Chicken Tawa

*(Spring chicken fillet cooked in a rich garlic & pepper sauce fried in  
spinach finished with chopped chillis served with Tandoori Chapati)*

### North Indian Garlic Chilli

*(Barbequed meat of your choice cooked in fresh green chilli,  
fresh garlic, & ginger, a hint of coriander & creamed coconut*

## Café Spice Tandoori Specialities

All meat, poultry or seafood is marinated for 24 hours in a yoghurt based sauce blended with special spices and herbs to a secret recipe of the Nepalese, cooked evenly in the Tandoor (clay oven) and served with basmati pilau rice, side salad and curry sauce.

You can swap your curry sauce to any of your choice within this menu at 1.00 surcharge

**Chicken Tikka** (bone-less) 9.95

**Lamb Tikka** 9.95

**Shashlik Kebab** 10.95

(Chicken, Lamb or **both** tandoored with bell peppers, onions & mushrooms)

**Tandoori Chicken** (on the bone) 11.50

**King Prawn Tandoori** 15.50

**Tandoori Mixed Grill** 15.50

(A meal fit for a king, consists of chicken tikka, lamb tikka, chicken chaat, tandoori chicken, king prawn, seekh kebab & nan bread)

**Tandoori Steak** 16.50

(Sirloin steak marinated in tandoori spices cooked in the Tandoor served with a generous topping of fried onions, mushrooms and served with homemade gravy, chips & salad)



**GARAM MASALA** - Barbequed Chicken simmered in Garlic Butter, Green Chillis and Garam masala, A warm dish with a bit of a kick

## Indian Accompaniments

### NAN BREADS

Plain Nan	2.35	Cheese Nan	2.95
Garlic Nan	2.85	Kulcha (onion & coriander)	2.95
Peshwari (sweet nut filling)	2.95	Keema (spicy mince filling)	2.95

### PARATHAS (Crispy Wholemeal Buttered Bread)

Plain	2.75	Vegetable	2.95
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### OTHER BREADS

Plain Chappati (thin bread)	1.00	Poori (light fluffy bread)	1.25
Buttered Chappati	1.25	Garlic Butter Chappati	1.25

### RICE

Basmati Boiled Rice	1.95	Garlic Rice	2.75
Basmati Pilau Rice	2.30	Mushroom Rice	2.95



**STAFF DISH** - Our daily special, generally slow cooked consisting of tender lamb, chicken or spiced mince. These dishes tend to be generously spiced with turmeric without being overly hot, and we serve this with garlic roti (chapaties)

# Continental Menu

(V) – Suitable for Vegetarians

## CONTINENTAL STARTERS

Soup of the Day <i>(Ask Staff)</i>	2.95	Prawn Cocktail	3.95
Breaded Onion Rings (V)	2.95	Potato Skins & Garlic Mayo(V)	3.50
Breaded Mushrooms (V)	3.50	Melon & Mandarin (V) (with melon coulis)	3.50
Garlic Mushrooms (V)	3.50	Chicken Goujons & Garlic Mayo	3.95

## CONTINENTAL MAIN COURSES

All Continental meals are served with a salad garnish, Onion Rings & French fries,

<b>Chicken Maryland</b>	<b>9.95</b>	<b>Deep Fried Breaded Haddock &amp; Chips</b>	<b>8.95</b>
(Fillet of chicken, slice of pineapple & banana & coated in breadcrumbs, deep fried until golden)		(2 Skinless haddock fillets, deep fried until golden)	
<b>Golden Scampi</b>	<b>10.95</b>	<b>Southern Fried Chicken</b>	<b>9.95</b>
(A generous helping of deep fried scampi & salad)		(Fillet of chicken in tasty golden breadcrumbs served with fries & Gravy)	
<b>Various (3 Egg) Omelettes</b>	<b>8.50</b>	<b>Chicken Fajitas</b>	<b>10.95</b>
(Please ask your server)		(Strips of chicken prepared in mouth-watering Mexican spices on a bed of mixed peppers and onions. Topped off with mozzarella. Served with a chilli dip, sour cream and flour tortillas)	
<b>Chicken &amp; Mushroom*</b>	<b>8.95</b>	<b>Sirloin Steak*</b>	<b>15.95</b>
(Served with side salad & fries, cooked to your fries please select how you choice listed below)		(All Steaks are 10oz before cooking. Served with side salad & would like it served see below)	

\* These selections can be cooked to your choice listed below. Please select your sauce to accompany your main course

**PAN FRIED**— Simmered in Soy topped off with diced mushrooms, onions & Garlic butter

**PEPPERED** — Ground peppe, garlic butter with a hint of mustard & cream

**CHASSEUR** – Tomatoes, Onions & Mushrooms in a rich gravy

**ROSSINI** –Sauteed Mushrooms, Red wine & Brandy sauce

**DIANNE**- Mushrooms, Garlic, Tomatoes, Mustard, Herbs, White wine, Whisky & Cream

## CONTINENTAL ACCOMPANIMENTS

Steamed Vegetables & Potato	2.50	Roast Potatoes	2.95
Egg Fried Rice	2.95	French Fries	1.95
Curly Fries	2.50	Garlic Bread & Mozzarella	2.75

## Pizza Menu

### 10'' Fresh Base Pizzas

<b>Margarita</b> ( <i>Cheese &amp; Tomato</i> )	5.95
<b>Mushroom Mania</b> ( <i>Spicy Mushrooms</i> )	6.95
<b>Super Vegetarian</b> ( <i>Peppers, Onions, Mushrooms &amp; Tomatoes</i> )	7.50
<b>Punjabi Pizza</b> ( <i>Chicken Tikka, Peppers, Masala &amp; Chillies</i> )	7.95
<b>Hawaiian</b> ( <i>Pineapple, Ham &amp; Sweetcorn</i> )	7.95
<b>Café Spice Special</b> ( <i>Chicken Tikka, Spicy Mince &amp; Cheese</i> )	8.50
<b>Meat Feast</b> ( <i>Spicy Chicken, Pepperoni &amp; Spicy Beef</i> )	8.50

**Extra Toppings 75p** each *Sweetcorn, Tomato, Mushrooms, Green Peppers, Onions, Red Onions Pineapple, Xtra Cheese*  
**Extra Toppings 95p** each *Pepperoni, Ham, Beef, Spicy Mince, Plain or Spicy Chicken, Chicken or Lamb Tikka, Prawns,*

## Children's Choice

*All The children's selection of Indian main courses come complete with a portion of basmati pilau rice*

Chicken Nuggets & Chips	4.95
Single Fish & Chips	4.95
Cheese Burger & Chips	4.95
Plain Omelette & Chips	4.95
Pizza & Chips	5.95
Gammon Steak & Chips	5.95
Lasagne & Chips	6.95
Chicken Curry	5.95
Chicken Bhoona	5.95
Chicken Korma	5.95
Chicken Karahi	5.95
Chicken Tikka	6.95
Chicken Tikka Chasni	6.95
Chicken Tikka Masala	6.95

# Healthier Options Menu

## Chef Specials For the Health Conscious

### Appetisers

<b>Spicy Flamed Popadoms</b>	<b>1.95</b>
<b>Home Made Daal Soup</b> <i>(Spiced lentils served with toast)</i>	<b>2.50</b>
<b>Wholemeal Wrap</b> <i>(Wholemeal chapatti served with your choice of filling)</i>	<b>3.75</b>
<b>Ying Yang Prawns</b> <i>(Salad prawns sizzled with red onion, turmeric &amp; mint)</i>	<b>3.95</b>
<b>Lettuce Wrap</b> <i>(Chicken tikka &amp; salad enveloped inside refreshing iceberg lettuce)</i>	<b>3.50</b>
<b>Murgh Tikka</b> <i>(Tandoori breast of chicken marinated in low fat yogurt &amp; medium spices)</i>	<b>3.95</b>

### Main Courses

<b>Desi Paneer</b>	<b>8.95</b>
<i>(Grilled Indian cheese cooked with spinach leaves (palakh), mint &amp; blended chillies, served with 2 wholemeal chapatis)</i>	
<b>Chicken Sai Korma</b>	<b>9.50</b>
<i>(Breast of chicken cooked with ground coconut &amp; low fat yogurt, a mild one served with continental steamed rice)</i>	
<b>Healthy Option Bhoona</b>	<b>9.25</b>
<i>(Breast of chicken cooked with our tomato, garlic &amp; ginger tarka base with absolutely no oil. served with a wholemeal nan)</i>	
<b>Murgh Tikka</b>	<b>9.95</b>
<i>(Chicken breast marinated in low fat yogurt &amp; medium spices, served with steamed rice, healthy curry sauce &amp; salad)</i>	
<b>Cafe Spice Tuna</b>	<b>9.50</b>
<i>(Shredded tuna sizzled with warm spices, crisp onions, tomatoes &amp; peppers, served with 2 wholemeal chapatis)</i>	
<b>Aloo Gobi</b>	<b>9.25</b>
<i>(Potato &amp; cauliflower cooked to medium hot strength &amp; garnished in diced onion &amp; tomato, served with a wholemeal nan)</i>	
<b>Masala Fish</b>	<b>9.95</b>
<i>(Oven baked pangasius fish delicately spiced served with rice, salad &amp; mint raita)</i>	
<b>Murghi Sabzi</b>	<b>10.95</b>
<i>(An enticing array of spices cooked with mushrooms, onions &amp; spring chicken with absolutely no oils, served with steamed rice)</i>	



# Taste Of A New Generation

*Sample Distinctive Dining At Its Best...*

## Main Courses

### CAFÉ SPICE NEW GENERATION DISHES

9.95

*All the dishes below are prepared with chicken, lamb or mixed vegetables & are each served with your choice of either Rice OR 2 chapatis*

#### Andapuri

*(Slow cooked chillies, crisp onions & garlic in an exquisite sauce with added boiled eggs)*

#### Palakh Pulhay

*(Spinach leaves sizzled in cumin & coriander seeds creating a unique dish)*

#### Sharabi

*(A unique sauce cooked through diced peppers, onion & cumin with a dash of red wine)*

#### Caji-Modo

*(Spring fillets of chicken or lamb prepared in a hot bhoona style sauce with added Cajun spices.. A hot one!)*

#### Parsee

*(An aromatic dish with garlic, warm spices & crushed jeera. If you like our garam masala you will love this!)*

#### East Indian Garlic Chilli

*(Fresh garlic sizzled with diced onions & chillies through a masala based sauce with a hint of soy & sweet chilli)*

#### Machi Garlic Chilli

*(Pangasius fish cooked with diced onions, fresh garlic, ginger & green chilli)*

#### Mushroom Masala

*(Sliced mushrooms cooked through Punjabi masala spices to a medium/hot strength)*

#### Staff Curry

*(A gift from the chef cooked mainly to medium to hot strength & full of exotic flavours, a different staff dish is available each day)*



**SOUTH INDIAN GARLIC CHILLI** - South Indian garlic chilli a favourite dish with a good bite, cooked with fresh garlic, spanish onions, punjabi masala and a generous helping of green chillis and coriander, simmered and presented with your choice of barbequed meat or vegetables Mmmmmmm

*Ask a member of the team if you would like for us to supply outside catering.  
Catering for all occasions; whether it's a lunch in the boardroom, a graduation party, a  
ceildh, christening, communion, anniversary or wedding reception. Relax & let us do the  
catering.*



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